



TA: 0.97 g/100 ml

PH: 3.10

ALCOHOL: 7.5%

RESIDUAL SUGAR: 23.4 g/ 100mL

BLEND:

100% Riesling

COLUMBIA VALLEY

## 2017 Ethos Reserve Late Harvest Riesling

### VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### VINEYARD NOTES

- Riesling grapes were left hanging through late October to achieve the natural Botrytis condition required for this exceptional wine.
- Grapes were picked after the Botrytis set in and concentrated the sugars and flavors of the fruit.
- The site enjoys early-morning humidity late in the season and moderate daytime temperatures in which Botrytis cinerea thrives.

### WINEMAKING NOTES

- Botrytis infected clusters of Riesling grapes were carefully harvested in late October.
- Following a gentle pressing, the juice was inoculated with an aromatic yeast strain to bring out the desired fresh fruit aromas in the wine.
- Cool fermentation temperatures were maintained in stainless steel tanks to preserve the fruit's intrinsically vibrant flavor profile.

### TASTING NOTES

"The Ethos Late Harvest Riesling is a rich, decadent wine with intense aromas of orange marmalade, dried apricots and honey. Layers of concentrated flavors are wonderfully balanced with natural acidity and a pure, luscious finish. I can't think of a better way to end a perfect meal!" Bob Bertheau, Winemaker